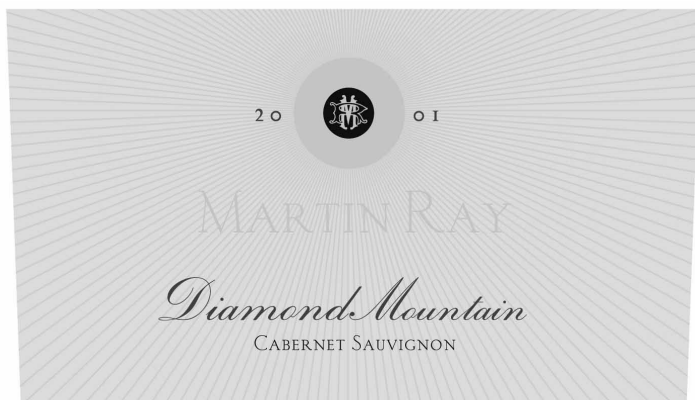


MARTIN RAY WINERY
2001 CABERNET SAUVIGNON
DIAMOND MOUNTAIN DISTRICT



TECHNICAL NOTES

Varietals: 100% Cabernet Sauvignon

Harvest Dates: September 24–27, 2001

Brix at Harvest: 25.6°

Alcohol: 14.3%

Total Acidity: .63

pH: 3.59

Quantity Produced: 850 cases

“A mountain vineyard is the most beautiful site on earth.” —MARTIN RAY

THE VINEYARDS

The grapes for Martin Ray Diamond Mountain Cabernet Sauvignon are grown on the spectacular Diamond Mountain Vineyard, which rises to 2200 feet elevation above the Napa Valley floor. The vineyards nestle on a northeastern slope, where mornings are typically brisk and fog-free, while northwesterly winds continue to cool the vineyard throughout the growing season. This unique mountain vineyard site provides a variety of soils, superior sun exposure and nighttime cooling; producing small, intense, full-flavored berries.

VINTAGE NOTES

The 2001 vintage in Napa Valley was a trying season for the vineyards, much unlike the normal moderate conditions of the region. With winter rainfall below normal, followed by the dry months of March and April, the soil had little moisture content and the grapes grew faint with the early heat. The chilly nights of April subjected the grapes to the worst frost damage in thirty years when temperatures plummeted into the 20's. Hot summer weather persisted until June, when relief finally came with cooler than normal months of July, August and September. The extended hang-time in the cool months of September allowed the grapes to become extremely concentrated in color, tannin and flavor, and rich with varietal characteristics. With lower yields and intense berries, this was an extremely high quality vintage.

WINEMAKER'S NOTES

The winemaking methods used in creating our Cabernet Sauvignon are the same as those perfected by the legendary Martin Ray over sixty years ago. Although labor intensive, these traditional techniques produce distinctly enhanced flavors and texture in our wines. Open-topped fermentation and hand-punch down are time-honored winemaking practices that create rich structure in the wine. Minimal SO₂ usage preserves fruit intensity and enhances the rich, round tannins. French barrels intensify the complexity and character of the wine. Our Diamond Mountain Cabernet Sauvignon is a tightly wound wine with a rich, concentrated structure. Enticing aromas and flavors of sumptuous black cherries and ripe plums are accented with hints of vanilla oak, which lead to a smooth, full finish.